

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 2/9/2015
Business: SAKURA

Business ID: 105456FE

7474 NEIMAN
SHAWNEE, KS 66203

Inspection: 31002280
Store ID:
Phone: 9139626361
Inspector: KDA31
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/09/15	11:40 AM	02:35 PM	2:55	0:04	2:59	0	
Total:			2:55	0:04	2:59	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 6 Priority foundation(Pf) Violations 5

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
.. .. p

Employee Health

2. Management awareness; policy present.

Y N O A C R
p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R
.. p

Fail Notes 2-401.11 EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.
[An open drinking cup of soda was on the prep table without a lid. COS, drinking cup removed.]

5. No discharge from eyes, nose and mouth.

p

Preventing Contamination by Hands

6. Hands clean and properly washed.

p

7. No bare hand contact with RTE foods or approved alternate method properly followed.

p

8. Adequate handwashing facilities supplied and accessible.

.. p

Fail Notes 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.
[No signs or poster that advise employees to wash their hand at the handsink at sushi bar area..]

Approved Source

9. Food obtained from approved source.

p

10. Food received at proper temperature.

.. .. p

11. Food in good condition, safe and unadulterated.

p

12. Required records available: shellstock tags, parasite destruction.

.. p ..

Protection from Contamination

13. Food separated and protected.

Y N O A C R
.. p p ..

Fail Notes 3-302.11(A)(1)(a) P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables
[Raw shell eggs (non-pasteurized) were stored above whole and uncut cucumbers that were in the walk in cooler. COS, raw eggs removed.]

3-302.11(A)(2) P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas
[Raw chicken was stored above raw shrimp in the reach in cooler. COS, raw chicken removed. Raw shrimp was stored above raw pork sausage in the reach in cooler. COS, raw shrimp removed.]

14. Food-contact surfaces: cleaned and sanitized.

.. p p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y N O A C R
-------------------------------	-----------------------

Fail Notes	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Dried food debris was in food serving containers that were stored on rack as clean. COS, bowls removed. Dried food debris was on the top of the cooking chamber of the microwave.]</i>
------------	-------------	--

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

.. .. p

Potentially Hazardous Food Time/Temperature	Y N O A C R
---	-----------------------

16. Proper cooking time and temperatures.

.. .. p

17. Proper reheating procedures for hot holding.

.. .. p

18. Proper cooling time and temperatures.

.. .. p

19. Proper hot holding temperatures.

.. .. p

20. Proper cold holding temperatures.

.. p p ..

This item has Notes. See Footnote 1 at end of questionnaire.

Fail Notes	3-501.16(A)(2)	<i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Raw tuna 44F and octopus 44F were in a display case on the sushi bar. The ambient air of the display case was 44F. COS, fish discarded.]</i>
------------	----------------	---

21. Proper date marking and disposition.

p

22. Time as a public health control: procedures and record.

.. p

Fail Notes	3-501.19(A)(1)(a)	<i>Pf - Time as a Public Health Control (Written procedure-TPHC) If time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify methods of compliance with Food Code Time as a Public Health Control procedures. [PIC stated the sushi rice was made a 10:30 AM and they discard the rice at 2 PM each date. PIC did not have a written procedure.]</i>
	3-501.19(B)(2)	<i>Pf - Time as a PHC - 4 hours (marked with time) If time without temperature control is used as the public health control up to a maximum of 4 hours, the FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control. [The prepared sushi rice is not marked with the time when it was made. PIC stated the rice was made at 10:30 AM.]</i>

Consumer Advisory	Y N O A C R
-------------------	-----------------------

23. Consumer advisory provided for raw or undercooked foods.

p

Highly Susceptible Populations	Y N O A C R
--------------------------------	-----------------------

24. Pasteurized foods used; prohibited foods not offered.

.. p

Chemical	Y N O A C R
----------	-----------------------

25. Food additives: approved and properly used.

p

26. Toxic substances properly identified, stored and used.

.. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
----------	-----------------------

Fail Notes	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [A white container with a pink liquid was under the wearwashing unit without a common name on the working container. PIC stated the pink liquid was cherry dish soap. A spray bottle with a green liquid was under the wearwashing unit without a common name on the spray bottle. PIC stated the green liquid was glass cleaner. A white bucket with a clear liquid was in a cabinet under the handsink next to the soda fountain without a common name on the container. PIC stated the clear liquid was bleach and water. COS, all chemical labeled.]</i>
	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [A spray bottle of glass cleaner was stored next to food serving plates on storage rack. A bottle of cleaner was stored next to food service paper on a shelf under a prep table. Glass cleaner and general cleaner were stored next to cooking pan on shelf below a prep table. COS, all chemicals removed.]</i>

Conformance with Approved Procedures	Y N O A C R
--------------------------------------	-----------------------

27. Compliance with variance, specialized process and HACCP plan.

.. p

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
---------------------	-----------------------

28. Pasteurized eggs used where required.

.. p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. p

Food Temperature Control	Y N O A C R
--------------------------	-----------------------

31. Proper cooling methods used; adequate equipment for temperature control.

.. p

Fail Notes	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [The cold holding display case on the west side of the bar had an ambient air of 54F.]</i>
------------	----------	---

32. Plant food properly cooked for hot holding.

.. p

33. Approved thawing methods used.

.. .. p

34. Thermometers provided and accurate.

p

Food Identification	Y N O A C R
---------------------	-----------------------

35. Food properly labeled; original container.

p

Prevention of Food Contamination	Y N O A C R
----------------------------------	-----------------------

36. Insects, rodents and animals not present.

.. p

Fail Notes	6-501.112	<i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [2 dead roaches were on the bottom shelf of storage rack in the back storage area. No pest control invoice provided.]</i>
------------	-----------	--

37. Contamination prevented during food preparation, storage and display.

.. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination			Y	N	O	A	C	R
Fail Notes	3-305.11(A)(1)	Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [A container of raw shimp, and box of avocado were on the floo in the food prep area.]						
38. Personal cleanliness.			p					
39. Wiping cloths: properly used and stored.			p					
40. Washing fruits and vegetables.					p			
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.				p				
Fail Notes	3-304.12(B)	In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [Single-serve food storage contianers (without a handles) were stored in rice, mustard, and flour bins.]						
42. Utensils, equipment and linens: properly stored, dried and handled.				p				
Fail Notes	4-903.11(B)	Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Plastic food storage containers were stack wet and stored as clean on storage shelf.]						
43. Single-use and single-service articles: properly used.			p					
44. Gloves used properly.			p					
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items				p				
Fail Notes	4-101.11(A)	P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [Cut vegetables were stored in a non-food grade contianer. COS, vegetable removed.]						
	4-102.11(A)(1)	P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances. [4-102.11(B)(1) Raw chicken was stored in non-food grade single-serve (Thank you) bags. COS, chicken removed.]						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items			p					
46. Warewashing facilities: installed, maintained, and used; test strips.			p					
47. Non-food contact surfaces clean.			p					
Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			p					
49. Plumbing installed; proper backflow devices.			p					
50. Sewage and waste water properly disposed.			p					

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

51. Toilet facilities: properly constructed, supplied and cleaned.

Y	N	O	A	C	R
p

52. Garbage and refuse properly disposed; facilities maintained.

p
---	----	----	----	----	----

53. Physical facilities installed, maintained and clean.

..	p
----	---	----	----	----	----

Fail Notes	6-501.11	PHYSICAL FACILITIES shall be maintained in good repair. [Paint is peeling from the walls in the food prep area. Ceramic tiles were missing in the food prep area.]
	6-501.12(A)	PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Dried food debris was under storage rack, under the warewashing unit, and under prep tables.]

54. Adequate ventilation and lighting; designated areas used.

p
---	----	----	----	----	----

Administrative/Other

55. Other violations

Y	N	O	A	C	R
p

EDUCATIONAL MATERIALS

The following educational materials were provided p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

WIC cream cheese 41F

RIC raw shrimp 39F

Raw shrimp 39

RIC raw tuna 38.

Display case crab meat 37F.

RIC garden salad 40F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/9/2015
Business: SAKURA

Business ID: 105456FE

7474 NEIMAN
SHAWNEE, KS 66203

Inspection: 31002280

Store ID:

Phone: 9139626361

Inspector: KDA31

Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
02/09/15	11:40 AM	02:35 PM	2:55	0:04	2:59	0	
Total:			2:55	0:04	2:59	0	

ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Fish (seafood) Qty 4 Units lbs Value \$

Description Cold holding

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 2/9/2015
Business: SAKURA

Business ID: 105456FE

7474 NEIMAN
SHAWNEE, KS 66203

Inspection: 31002280

Store ID:

Phone: 9139626361

Inspector: KDA31

Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
02/09/15	11:40 AM	02:35 PM	2:55	0:04	2:59	0	
Total:			2:55	0:04	2:59	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 02/19/15

Inspection Report Number 31002280

Inspection Report Date 02/09/15

Establishment Name SAKURA

Physical Address 7474 NEIMAN City SHAWNEE

Zip 66203

Additional Notes
and Instructions

--